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UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

OFFICE OF INFORMATIO

Housekeepers' Chat Tues, Nov., 8, 1927

(NOT FOR PUBLICATION)

Subject: "The Modern Housewife's Workshop."

ANNOUNCEMENT: Quotation from article by May Secrest, University of Californi. Balance of program from Bureau of Home Economics. Bulletin available: "Convenient Kitchens."

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While I was planning today's program, about the workshop of the modern h wife, I came across a word-picture, of great-grandmother's kitchen. If your great-grandparents lived on a farm, in this country, I'm quite sure you will recognize this description, of an old-fashioned kitchen:

"In great-grandmother's day, the kitchen was a general work room. It w used for cooking, and serving food; for washing, and mending clothes. In it, the butter and cheese, the candles and the soap, were made. Here, also were spinning wheels, and the looms, for making the yarn into the cloth, from whic great-grandmother made all the clothing for father and the boys, as well as for herself and the girls. In front of the fireplace great-grandfather mende and oiled his harness, and cleaned the old flintlock. When neighbors came to visit, in the evening, all gathered around the kitchen fireside, to talk abou the crops, and discuss neighborhood happenings, while the apples sizzled, and roasted, in a row on the hearth, and the corn popped merrily, in the great kettle. Because the room was warm, great-grandmother and great-grandfather slept in the kitchen, in a 'turn-up' bedstead.

"Over the fireplace, and across the top of the room, were long poles, o which hung strings of peppers, dried apples, and rings of dried pumpkin. On beside the fireplace, hung iron pots and kettles, and the brass and copper sk lets, and skimmers, reflecting the firelight's glow. All the vegetables were cooked together, in one huge iron kettle, hung from a hook on the back bar, o on the swinging crane."

That is quite a charming picture of great-grandmother's workshop. But would you like to trade her workshop, for your own? I do not think you would.

For one thing, great-grandmother did not have running water in her kitc Running water has been called the greatest wife saver that can be installed i

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First, is your kitchen used for the preparation and serving of food, or is it a combination kitchen, laundry, wash room, and dining room? The most venient kitchen is one in which the necessary work can be done with the leas possible effort. The kitchen is above all else, a place to prepare and serv food. Limit it to this use if possible, and arrange for laundering and such work to be done in another place. Many old kitchens are large enough to mak two rooms. If you are building or remodeling a kitchen, make it oblong, and with no more floor space, than is actually needed. You pay for space, in mi of extra steps.

Next, let's take a look around at the walls and woodwork. Are they da and gloomy, or light and cheery? Pleasant colors to live with are ivory, ta light yellow, and warm gray. A nice finish for walls and woodwork is a good quality of washable paint.

Now glance at the floor. Is it smooth, or rough and splintery? The k chen floor needs a durable finish, or covering, that grease and water will n affect. If the floor is smooth, and without cracks, a paint that does not show tracks, may be used. If the floor is rough, perhaps the best thing to do is to make it smooth, and cover it with linoleum. Linoleum is easy to clean, and comfortable to stand and walk on.

Doors and windows are next. Are they well-placed? A door that swings both ways, between the kitchen and the dining room, or between the kitchen a the pantry, is convenient.

Broad, short windows, placed about 3-1/2 feet above the floor, are probably the best type for most kitchens.

And don't forget to plan for good lighting. Place your electric light tures, or your lamp, so that the light will fall on your work table, sink, a stove. In many kitchens, lights are hung from the middle of the ceiling, an the housewife must stand in her own shadow while she works. Sometimes dark, dreary kitchens can be transformed into cheerful workrooms by cutting an add tional window, by putting a glass panel in the outside door, or even by pain ing walls and woodwork a light color.

Now we are ready to consider the equipment that we need, in carrying ou the two main kitchen operations: first, preparation, cooking, and serving of food; second, removing food from the dining table, washing the dishes, and putting them away. Kitchen equipment should be carefully grouped, to sa steps. For instance, sink, stove, and worktable, should be near together. Scattered equipment means walking many unnecessary miles, during the year. the kitchen table is on casters, it can be easily moved where needed, thus

they will be used. For instance, keep mixing bowls and spoons, and such dry materials as flour and sugar, near each other, if possible.

An don't forget a rest corner. Find room for a comfortable chair, and a small table or shelf, for books or mending basket.

Now, my story is done, so far as today's subject is concerned. There is great deal more to say about kitchens, how to make them efficient and pleasant workshops. If you are planning to build a new kitchen, or make over an old or I shall be glad to send you a book of plans. Even the worst of old kitchens c be made over, in some fashion.

There's time enough to answer one question today. Here's a listener who wants to know how to paint old furniture.

First, remove the old varnish, with sandpaper or varnish remover. When t wood is smooth and clean, paint it. Apply two coats-- more if necessary-- of good quality paint. Allow each coat to dry thoroughly. After each coat is dr rub it down with very fine sandpaper and a little oil. (Better get the advice an expert painter for this step.) Last of all, apply a coat of enamel. This makes the surface smoother, more durable, and more easily cleaned.

No more questions today. Tomorrow, I'll talk to the home dressmaker, and broadcast a very good recipe, for dinner.

By the way, we still have a supply of "Aunt Sammy's Radio Recipes." Everybody who listens-in, regularly, to Station _____, is entitled to a free copy of this popular cookbook. Please write for it, if you have not already done so.